

## Session IPA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **52**
- SRM **3.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

### Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **11.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	3.5 kg (93.3%)	80.5 %	4
Grain	Bestmalz Carmel Pils	0.25 kg (6.7%)	75 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	21 g	60 min	13.2 %
Boil	Citra	15 g	15 min	12 %
Whirlpool	Citra	40 g	0 min	12 %
Whirlpool	Simcoe	10 g	0 min	13.2 %
Whirlpool	Lemon drop	30 g	0 min	4.6 %
Dry Hop	Citra	45 g	4 day(s)	12 %
Dry Hop	Lemon drop	40 g	4 day(s)	4.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Dry	11.5 g	---